

Christmas Group Menu

£40pp

£60pp with wine pairing

For the Table

Bread & Miso Seaweed Brown Butter*

Marinated Olives*

Choose One

Pickled Pumpkin, Sage, Truffle*

Cured Meats, Pickles, Crispbread

Llopart Brut Reserva Cava, Catalunya, Spain

Choose One

Fried Bread, Parmesan Cream, Anchovy, Pickled Lemon

Sweetcorn Fritters, Jalapeño Mayo*

Ham and Gruyere Croquettes, Black Pepper Mayo

Tempura Shiitake Pickled Mushrooms, Kewpie Mayo*

Xanadu Exmoor Chardonnay, Margaret River, Australia

Choose One

Grilled Pork Chop, White Cabbage, Burnt Apple Puree, Sage

Roast Cod, Brown Shrimp, Fennel & Parsley Butter

Jerusalem Artichoke Agnolotti, Pickled Girolles, Brown Butter

Roasted Hispi Cabbage, Pickled Walnut Dressing, Crispy Shallot*

Tuffolo Gavi di Gavi, Piedmont, Italy

or

Brouilly Baron de la Vauxonne, Beaujolais, France

All served with

Tenderstem Broccoli, Chili, Basil, Almond* // Confit Potato, Black Pepper Aioli* //

Cauliflower Salad, Capers, Raisins, Hazelnuts*

Choose One

Clotted Cream Caramel Parfait, Chocolate Cremeux, Spiced Plum, Oat Biscuit

Banana Sorbet, Caramelised Banana, Hazelnuts*

British Isles Cheese Selection + £5

Lafage Muscat Rivesaltes, Sauternes, France

Chocolate Cup, Salt Caramel, Hazelnut

* Denotes Vegan Options Available

Please note – wines are served in 100ml measures